



## APPETIZERS

- |             |  |     |
|-------------|--|-----|
| <b>01</b>   | <b>POTATO WEDGES WITH JALAPENO TARTAR SAUCE</b>  | 140 |
| <b>02</b>   | <b>CHICKEN NUGGET WASABI BLUE CHEESE</b><br><i>Nugget &amp; Blue Cheese Wasabi Dip</i>   | 180 |
| ★ <b>03</b> | <b>MELLOW WINGS</b><br><i>Crunchy, Spicy and Full of Flavor</i>  | 180 |
| <b>04</b>   | <b>CALAMARI TARTAR SAUCE</b><br><i>Deep-fried Calamari tossed in Roasted Chilli</i>  | 200 |
| ★ <b>05</b> | <b>SMOKED DUCK SPRING ROLL</b><br><i>Stuffed with Mascapone &amp; Mozzarella Served with "Nam Dokmai" Mango Salsa</i>                            | 200 |
| ★ <b>06</b> | <b>HOMEMADE TOFU FOIE GRAS SAUCE</b><br><i>Pan-Fried Tofu with Foie Gras &amp; Truffle Sauce</i>   | 220 |
| <b>07</b>   | <b>GRILLED VEGETABLES &amp; SPICY ALMOND DIP</b><br><i>Seasonal Vegetables served with "Nam prik Ong" Almond Dip, Taro Chip &amp; Flat Bread</i> | 240 |
| ★ <b>08</b> | <b>TUNA TARTAR WASABI SAUCE</b><br><i>Served with Tomato Salsa</i>   | 220 |

★ RECOMMENDED MENU

ALL PRICES ARE SUBJECT TO SERVICE CHARGE 6% AND GOVERNMENT TAX



## SALAD

- ★ **01 APPLE CIDER CAESAR SALAD** 240  
*Black Forest Bacon, Poached Hill Tribe Organic Egg & Apple Cider Dressing*
- 02 SEARED SCALLOP & PASSION FRUIT** 280  
*Mixed Salad with Feta Cheese, Almond Flake and Passion Fruit Dressing*
- ★ **03 SMOKED DUCK & SUNKIST** 250  
*Bed of Rocket with Sunkist in Balsamic Dressing*
- 04 ROCKET SALAD WITH ITALIAN SAUSAGE** 200/280  
*Fresh Rocket with Vinaigrette and Parmesan*
- 05 POMEGRANATE & PRAWN** 280  
*Pomegranate, Prawn & Shallots in Yuzu Lemon Dressing*
- ★ **06 POMEGRANATE FETA SALAD** 200  
*Mixed Salad, Feta Cheese, Almond Flakes with Passion Fruit Pesto Dressing*
- 07 SMOKED SALMON SALAD** 400  
*Served with Thai Seafood Sauce*

## SOUPS

- 08 CREAM OF TUSCAN MUSHROOM** 180  
*Served with Warm Roll + Herb Butter*

★ RECOMMENDED MENU

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## CHEESE

**CHEESE PLATTER (100g)**

*Assorted cheese served with dried fruits, nuts and wild honey.*

620

**MONTASIO DOP (50g)**

*Semi-hard cow cheese with a mild aromatic flavour Friuli, Italy.*

180

**PARMESAN REGGIANO 24-MONTH (50g)**

*Hard cow granular cheese seasoned 24 months Emilia-Romagna, Italy.*

180

**DANISH BLUE CHEESE (50g)**

*Cow milk blue cheese salt lactic culture, microbial rennet Denmark Penicillium Roqueforti.*

280

**FRENCH CAMEMBERT (50g)**

*Pasteurized, cow milk, salt lactic culture, rennet, mould culture, French.*

280



## COLD CUTS

### **COLD CUT PLATTER (100g)**

490

*Assorted cold cuts served with cherry tomato and green olive*

### **SALAMI MILANO CRESPONE (100g)**

220

*Small grain salami with great balanced flavour Milan, Italy*

### **SALAMI NAPOLI SPICY 24-MONTH (100g)**

280

*Traditional delicious spicy salami from Naples area Naples, Italy*

### **SERRANO HAM VACIO 16-MONTH (100g)**

300

*Deep flavour and firm texture Serrano ham from Spanish tradition Huelva, Spain*

### **PARMA HAM LEGATO RISERVA 24-MONTH (100g)**

400

*The finest of boneless ham from Parma Consortium Parma, Italy*

### **CANTALOUPE PROSCIUTTO**

300

*Prosciutto served with Cantaloupe*



## PASTA

- 01 CLASSIC BOLOGNESE LINGUINE** 250
- ★ **02 CHEFS SIGNATURE BEEF STEW LINGUINE** 330
- 03 SPICY CARBONARA LINGUINE** 240  
*With honey-Cured Ham, Crispy Bacon & Poached Egg*
- ★ **04 MENTAIKO LINGUINE** 330  
*Tossed in Cod Roe and Light Shoyu served with seared Giant Scallop*
- ★ **05 CAYENNE PINK SAUCE LINGUINE** 240  
*Pink Vodka Sauce Spiced up with Cayenne Pepper & Spicy Italian Sausage*
- 06 SPICY ITALIAN SAUSAGE A.O.P. LINGUINE** 240  
*Tossed in Olive Oil, Garlic & Chilli and Homemade Broth*
- 07 SEAFOOD A.O.P. LINGUINE** 320  
*Tossed in Olive Oil, Garlic & Chilli and Assorted Fresh Seafood*
- 08 SEAFOOD RISOTTO** 320  
*Cooked in Seafood Broth, Tomato Cream and Italian Herb*

PLEASE INFORM OUR STAFF IF YOU'D LIKE TO CHANGE LINGUINE TO SPAGHETTI OR PENNE

★ RECOMMENDED MENU

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## SIGNATURE MAIN

### MEAT & POULTRY

- ★ **01 STUFFED PORK CHOP** 450  
*Stuffed with Raclette Cheese, Chopped Porcini & Morel Mushroom*
  
- ★ **02 CLASSIC BEEF STEW & CROISSANT** 560  
*3 Cuts of Grain-Fed Beef braised in red wine until it melt in your mouth*
  
- 03 BBQ PORK SPARERIBS (KUROBUTA)** 420  
*Served with Mashed Potatoes or Potatoes Wedge, In-House Pickles and Garlic Butter Dip*
  
- 04 CHICKEN TENDER TOMATO SAUCE** 280  
*Baked with Herb Butter served with Marjoram Potato & Fresh Tomato Sauce*
  
- 05 MELLOW CLASSIC FRIED CHICKEN** 280  
*Fried Chicken served with pickle celery and fries*
  
- 06 SAUSAGE PLATTER** 480  
*Mixed grilled Pork & Leek, Pork & Apple, Garlic & Tomato Chorizo Fresco and Smoked Cheese Sausage*
  
- 07 MELLOW CHEESE BURGER** 220

★ RECOMMENDED MENU

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## SIGNATURE MAIN

### MEAT & POULTRY

- ★ **08 STRIPLOIN JAEW SAUCE\*** 650  
*Served with Thai Spicy "Jaew Sauce",  
 Bell Pepper Dip "Nam Prik Noom" & Black Sticky Rice.*
  
- 09 RIBEYE STEAK** 750  
*Sautéed Baby Carrot, Green Bean, Roasted Potato,  
 Red wine Pepper sauce.*
  
- ★ **10 SUCCULENT BRAISED BEEF SHORT RIB** 790  
*Coke-Marinated beef served with Cheese Polenta,  
 Baked Garlic, Grilled Vegetable & Shoyu Gravy.*
  
- ★ **11 GRILLED AUSTRALIAN LAMB CHOP** 850  
*Served with Truffle-Mousseline, Grilled vegetables,  
 Garlic-Dorfit Thyme-Scented Lamb Jus.*
  
- 12 GRILLED AUSTRALIAN LAMB RACK WITH RED WINE JUS** 550  
*Grilled Lamb Rack served with red wine jus,  
 And buttered mash potatoes.*
  
- 13 SUCCULENT AUSTRALIAN LAMB SHANK** 600  
*Melt-in-your-mouth lamb shank with vegetables stew.*
  
- 14 TOMAHAWK STEAK (1 k.g)** 1990  
*Served with red wine pepper sauce, Thai Spicy " Jaew Sauce",  
 Bell Pepper Dip " Nam Prik Noom".*

★ RECOMMENDED MENU

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## FISH & SEAFOOD

WE WORK CLOSELY WITH OUR SUPPLIER TO BRING YOU THE BEST LOCAL IN SEASON FISH AND SEAFOOD

- |             |  |     |
|-------------|--|-----|
| <b>01</b>   | <b>GRILLED SALMON STEAK</b>  | 420 |
|             | <i>Served with Grilled Vegetable, Mash Potato, &amp; White Wine Cream Sauce</i>                            |     |
| ★ <b>02</b> | <b>PAN-ROASTED SEA BASS</b>  | 320 |
|             | <i>Served with Grilled Vegetables &amp; Thai Seafood Sauce</i>   |     |
| ★ <b>03</b> | <b>CLASSIC CRISPY FISH &amp; CHIP</b>  | 450 |
|             | <i>Fresh Sea Bream Deep-Fried in Siphoned Vodka-Batter served with triple-cooked fries &amp; 3 sauces.</i> |     |

★ RECOMMENDED MENU

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## PIZZA

- 01 PROSCIUTTO & ROCKET 320
- 02 SPICY ITALIAN SAUSAGE & MUSHROOM 320
- 03 SPICY CARBONARA 320
- 04 BOLOGNESE 320  
*Topped with Bolognese Sauce and Mushroom*
- ★ 05 TOM YUM TIGER PRAWNS 350  
*Mozzarella with Tiger Prawns, Chili Confit, Fresh Papaya Grilled Lime*
- 06 SMOKED SALMON & PINEAPPLE 350
- 07 TRUFFLE WITH PARMA HAM 350  
*Pizza with Buffalo Cheese, Black Truffle and Parma Ham*
- ★ 08 HAWAIIAN 350  
*Mixed Seafood with Bacon and Pineapple*

★ RECOMMENDED MENU

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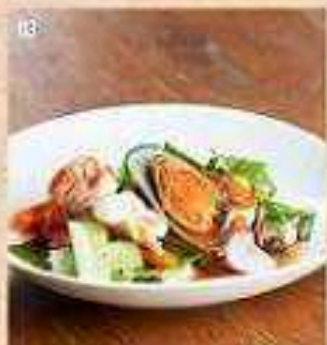


## FRIED RICE & NOODLE

- |             |  |     |
|-------------|--|-----|
| <b>01</b>   | <b>STIR-FRIED CHICKEN OR PORK WITH BASIL LEAVE TOPPED RICE AND FRIED EGG</b> | 180 |
|             | ข้าวผัดกระเทียมไก่ หรือ หมูและไข่ดาว   |     |
| <b>02</b>   | <b>STIR-FRIED SEAFOOD WITH BASIL LEAVE TOPPED RICE AND FRIED EGG</b>         | 220 |
|             | ข้าวผัดกระเทียมทะเล และไข่ดาว  |     |
| ★ <b>03</b> | <b>FRIED RICE WITH NORTHERN STYLE CHILI PASTE AND FERMENTED PORK</b>         | 220 |
|             | ข้าวผัดน้ำพริกขี้หนูละแฉะหมักหมด   |     |
| ★ <b>04</b> | <b>FRIED RICE WITH CHILI AND SUN-DRIED BEEF</b>                              | 220 |
|             | ข้าวผัดพริกขี้หนู เนื้อแดดเดียว  |     |
| <b>05</b>   | <b>FRIED RICE WITH SALMON TOPPED WITH FRIED EGG</b>                          | 220 |
|             | ข้าวผัดปลาแซลมอน และไข่ดาว   |     |
| ★ <b>06</b> | <b>PAAD THAI GOONG</b>   | 280 |
|             | ผัดไทยกุ้ง   |     |

★ RECOMMENDED MENU

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## THAI SPICY STYLE SALAD

- |             |   |     |
|-------------|---|-----|
| <b>01</b>   | <b>SPICY SALMON WITH AVOCADO SALAD</b><br>ปลาแซลมอนกับผัก                       | 350 |
| <b>02</b>   | <b>SPICY SEAFOOD SALAD</b><br>ผักทะเล   | 280 |
| <b>03</b>   | <b>SPICY VERMICELLI WITH SEAFOOD SALAD</b><br>เส้นจันต๊ะทะเล                    | 280 |
| ★ <b>04</b> | <b>SPICY LEMON GRASS , MINT LEAVE WITH SHRIMP</b><br>พริกขี้หนู                 | 280 |
| <b>05</b>   | <b>SPICY LEMON GRASS, MINT LEAVE WITH DEEP FRIED SEA BASS</b><br>พริกขี้หนูทะเล | 280 |

## THAI APPETIZERS

- |             |   |     |
|-------------|---|-----|
| ★ <b>06</b> | <b>CRISPY DUCK BACON</b><br>ไข่เจียวทอด           | 220 |
| <b>07</b>   | <b>FRIED SOUR CHICKEN JOINT</b><br>แกงส้มไก่      | 150 |
| <b>08</b>   | <b>FRIED SALTED CHICKEN WING</b><br>ปีกไก่ทอดเค็ม | 150 |
| ★ <b>09</b> | <b>MARINATED SPICED PORK</b><br>หมูจุกย่าง        | 150 |
| <b>10</b>   | <b>DEEP FRIED SUN-DRIED BEEF</b><br>เนื้อแดดเดียว | 200 |

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## DESSERT

**BLACK FRUIT STEW WITH HOME-MADE VANILLA ICE CREAM** 220

**CHOCOLATE LAVA WITH MALT ICE CREAM** 200

**MALT, CHOCOLATE BROWNIE, ICE CREAM** 120

**CLASSIC PANNA COTTA** 180  
*Served with fresh blueberries and strawberry sauce*

**CLASSIC CHOCOLATE PUDDING** 180  
*Chocolate pudding topped with grated white chocolate*

**WAFFLES WITH FRUIT STEW & MALT ICE CREAM** 160

# Mellow

THONGLOR

New! 選べるランチセット Only 280B (税別) 11時半～16時 無休  
New! Lunch Set Only 280B 11.30 - 16.00 (Everyday)



## ①前菜 (Appetizer)

シーザーサラダまたはチキンナゲット (わさび&ブルーチーズディップ)  
Caesar Salad or Chicken Nugget (Wasabi Blue Cheese Dip)



## ②選べるメインディッシュ (Main Dish)

### [Pasta]

● スパイス・カルボナーラ・リングイネ  
(ハチミン漬けハム、クリスピーベーコン、温泉卵添え)  
Spicy Carbonara Linguine  
(with Honey-Cured Ham, Crispy Bacon & Poached Egg)

● カイエーン・ピンクソース・リングイネ  
(カイエーンペッパーとイタリアンソーセージのピンクワッカソース)

Cayenne Pink Sauce Linguine  
(Pink Vodka Sauce Spiced up with Cayenne pepper & Spicy Italian Sausage)

● クラシック・ボロネーゼ・リングイネ  
Classic Bolognese Linguine

### [Other]

● チキンテンドー・トマトソース  
(ハーブバター焼き、ポテトとフレッシュトマトソース添え)

Chicken Tender Tomato Sauce  
(Baked with Herb Butter served with Marjoram Potato & Fresh Tomato Sauce)

● BBQホークスベアリブ (マッシュポテトとガーリックバターディップ)  
BBQ Pork Spare ribs

(Served with Mashed Potatoes, In-House Pickles and Garlic Butter Dip)

● ロースト・シーバス (タイシーフードソースかけ、グリル野菜添え)  
Pan-Roasted Sea Bass  
(Served with Grilled Vegetables & Thai Seafood Sauce)



## ③コーヒーまたはお茶 (Drinks)

Coffee or Tea

## Happy Hours!

17時～23時 (日、月)  
ビッグハインツのビールが  
218B (税別!)

17.00 - 23.00  
(Every Sunday and Monday)  
Brought Beer Big Pint only 218B  
(Not included VAT)

## Mellow Restaurant & Bar

トンロー・ソイ16 (Penny's Balcony内)  
Opening Hours: 11時半～翌1時半 無休  
Telephone: 0-2382-0065 Facebook: MellowThonglor